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L11: Entry 3 of 3

File: JPAB

Apr 21, 1978

PUB-NO: JP353044685A  
DOCUMENT-IDENTIFIER: JP 53044685 A  
TITLE: IMMOBILIZED YEAST AND ITS PREPARATION

PUBN-DATE: April 21, 1978

## INVENTOR-INFORMATION:

NAME	COUNTRY
MAEDA, HIDEKATSU	
SUZUKI, HIDEO	
KAMIBAYASHI, AKIRA	
KIMURA, HITOSHI	

## ASSIGNEE-INFORMATION:

NAME	COUNTRY
AGENCY OF IND SCIENCE & TECHNOL	
NIPPON SODA CO LTD	

APPL-NO: JP51117780

APPL-DATE: September 30, 1976

US-CL-CURRENT: 435/179  
INT-CL (IPC): C07G 7/02

## ABSTRACT:

PURPOSE: To prepare immobilized yeast easily and economically having low filtering resistance by forming an ionic bond between yeast and wood flours having specific anion exchange group.

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L10: Entry 1 of 6

File: DWPI

Apr 20, 2001

DERWENT-ACC-NO: 2001-352440

DERWENT-WEEK: 200137

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TITLE: Method of producing ethyl alcohol from cereal raw material

INVENTOR: ANTONYUK, A V; KUTEPOV, A M ; LEBEDEV YU, A ; SVIRIDOV, B D ; ZARIPOV R KH,

## PATENT-ASSIGNEE:

ASSIGNEE	CODE
KUTEPOV A M	KUTEI
LEBEDEV YU A	LEBEI
SVIRIDOV B D	SVIRI
ZARIPOV R KH	ZARII

PRIORITY-DATA: 2000RU-0112377 (May 19, 2000)

## PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
RU 2165456 C1	April 20, 2001		004	C12P007/06

## APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
RU 2165456C1	May 19, 2000	2000RU-0112377	

INT-CL (IPC): C12 P 7/06

ABSTRACTED-PUB-NO: RU 2165456C

## BASIC-ABSTRACT:

NOVELTY - Method involves soaking wheat, millet, oats, barley and wheat used in any ratios in warm water; pouring out water; stirring grain; repeating mentioned operations several times; letting grain germinate to sprouting stage; grinding sprouted grain at room temperature to obtain particles of 2.0-2.5 mm size; providing water-thermal treatment at grain: water ratio of 1:1.5-3 in three stages while mixing for 1-1.5 hour at each stage at temperature of +40-44 C, 48- 52 C and 58-62 C, respectively; filtering mixture for removal of husk; fermenting filtrate in flow-type unit using yeast immobilized on solid silicon- containing or cellulose-containing carrier, such as large-grain sand, glass balls, stamped glass with particles of 1-1.5 mm size, wood saw-dust, straw, cotton wool, fabric or paper. Method allows beer with increased percentage of ethyl alcohol to be produced.

USE - Production of ethyl alcohol from cereals.

ADVANTAGE - Increased quality of product by reduced content of contaminants in product, reduced power and water consumption. 3 cl, 4 ex

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: METHOD PRODUCE ETHYL ALCOHOL CEREAL RAW MATERIAL

DERWENT-CLASS: D16 E17

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L10: Entry 5 of 6

File: DWPI

Oct 1, 1998

DERWENT-ACC-NO: 1990-100773

DERWENT-WEEK: 200024

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TITLE: Continuous prepn. of alcoholic beverages - by passage of sugar-contg. substrate over yeast cells immobilised on non-compressible carrier

INVENTOR: AHVENAINEN, J; LOMMI, H

## PATENT-ASSIGNEE:

ASSIGNEE	CODE
CULTOR LTD	CULTN

PRIORITY-DATA: 1988US-0249898 (September 27, 1988)

## PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
KR 153762 B1	October 1, 1998		000	C12G003/02
EP 361165 A	April 4, 1990	E	013	
AU 8941042 A	April 5, 1990		000	
DK 8904729 A	March 28, 1990		000	
FI 8904205 A	March 28, 1990		000	
JP 02276583 A	November 13, 1990		000	
US 5079011 A	January 7, 1992		009	
EP 361165 B1	November 30, 1994	E	015	C12P007/06
DE 68919620 E	January 12, 1995		000	C12P007/06
ES 2067510 T3	April 1, 1995		000	C12P007/06
CA 1336764 C	August 22, 1995		000	C12P007/06
RU 2060277 C1	May 20, 1996		012	C12P007/06
JP 2695942 B2	January 14, 1998		009	C12P007/06

DESIGNATED-STATES: AT BE CH DE ES FR GB GR IT LI LU NL SE AT BE CH DE ES FR GB GR IT LI LU NL SE

CITED-DOCUMENTS: 2.Jnl.Ref; EP 180404 ; US 4546081 ; 03Jnl.Ref

## APPLICATION-DATA: